Communion & Confirmation Lunch
Sample Menu 2022

SOUP & APPETIZERS

Roast Hook Head Vegetable Soup
  croutons, fresh cream

Tian of Salmon
  chive & crème fraîche, baby leaves garnish, mustard dressing

Caprese Salad
  West Cork mozzarella, beef tomato,
  mixed leaf salad garnish, basil pesto

Classic Caesar Salad
  garlic croutons, crispy bacon,
  tossed anchovy dressing, shaved parmesan

Chicken Liver Parfait
  fig chutney, toasted brioche

MAIN COURSES

Slow Cooked Irish Beef
  confit potatoes, pomme puree, Yorkshire pudding, thyme jus

Pan Seared Chicken Supreme
  wild mushroom & asparagus ragout, fondant potatoes

Slow Braised Lamb Shank
  sundried tomato mash, thyme jus

Pan Seared Sea Trout Fillet
  sauté green beans, fondant potatoes, salsa verde

Butternut Squash Risotto
  white truffle oil, parmesan

Oven Baked Hake
  scented roasted carrots, beetroot mash, star anise butter sauce
DESSERTS

Chocolate Profiteroles
quelle of cream

Wexford Strawberry Eton Mess

Vegan Raspberry Almond Tart
whipped vegan cream, berry compote

Baileys Cheesecake
fruit coulis, quelle of cream

Selection of Ice Cream
served in a wafer basket

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Freshly Brewed Tea or Coffee